

Meaty Aroma Beef Flavor Food Additives Enhancing Taste Profiles for Food Processing Applications and Product Development

Our Product Introduction

Basic Information



Product Specification

- Flavor Profile: Beef
- Solubility: Water Soluble
- Form: Powder
- Application: Soups, Sauces, Snacks
- Allergen Information: Contains No Common Allergens
- Certifications: Kosher, Halal
- Flavor: Beef
- Additives: None
- Highlight: **beef flavor food additives,
meaty aroma beef enhancer,
food processing beef flavoring**

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Product Description

Meaty Aroma Beef Flavor Food Additives

Product Overview

Our Beef Flavor is a premium food additive designed to enhance the taste and aroma of a wide variety of culinary creations. This product delivers a rich and authentic savory beef seasoning experience, making it essential for food manufacturers, chefs, and home cooks.

Available in fine powder form for easy incorporation into recipes, blends, and seasoning mixes, it ensures uniform flavor distribution in soups, snacks, processed meats, and ready-to-eat meals.

Key Features

Product Name: Beef Flavor

Form: Powder

Application: Soups, Sauces, Snacks

Flavor: Intense Beef Aroma

Savory Beef Seasoning

Beef Flavor Enhancer

Additives: None

Storage: Cool and Dry Place

Technical Specifications

| Parameter | Specification |
|----------------------|-------------------------------|
| Allergens | None |
| Storage Method | Store In A Cool And Dry Place |
| Solubility | Water Soluble |
| Allergen Information | Contains No Common Allergens |
| Form | Powder |
| No Added Sugar | Yes |
| Application | Soups, Sauces, Snacks |
| Additives | None |
| Flavor Profile | Beef |
| Certifications | Kosher, Halal |

Applications

This versatile beef flavor enhancer is ideal for enriching soups, sauces, and snacks with authentic meaty richness. Its concentrated formulation ensures consistent flavor delivery across various food products.

Soups: Enhances broths and stocks with hearty, robust taste

Sauces: Adds rich meaty undertones to gravies, marinades, and dipping sauces

Snacks: Infuses chips, crackers, and savory snacks with irresistible beefy flavor

Safety & Quality

Our Beef Flavor contains no common allergens, making it suitable for consumers with specific food sensitivities. It is free from gluten, dairy, nuts, soy, and other prevalent allergens, ensuring safe use in allergen-conscious food production.

The product contains no artificial preservatives or unnecessary fillers, maintaining a clean label while delivering authentic taste experiences.

Storage & Handling

Store in a cool, dry place away from direct sunlight and moisture. Proper storage conditions prevent moisture absorption and degradation of flavor compounds, ensuring consistent performance and extended shelf life.

Frequently Asked Questions

What is Beef Flavor used for?

Beef Flavor is commonly used as a seasoning or additive to enhance the taste of soups, sauces, snacks, and various meat dishes.

Is Beef Flavor suitable for vegetarians?

Beef Flavor typically contains beef-derived ingredients, so it is not suitable for vegetarians or vegans.

How should Beef Flavor be stored?

Store Beef Flavor in a cool, dry place away from direct sunlight and moisture to maintain its freshness and quality.

Can Beef Flavor be used in cooking at high temperatures?

Yes, Beef Flavor can be used during cooking, including frying and baking, but follow recommended usage levels for optimal flavor.

Does Beef Flavor contain any allergens?

Our Beef Flavor contains no common allergens. Always check the ingredient list on packaging for specific allergen information.



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